

## Red Guacamole

### Ingredients

3 servings

- 3 big ripe avocados
- 1 big tomato, peeled
- ½ big onion
- 1 clove garlic
- 1 bunch cilantro
- 1 tablespoon oil
- 6 serrano chilis
- Salt

### Preparation

1. Peel and mash the avocados well with a fork.
2. Dice the tomato, onion, garlic, cilantro, and chilis, and add them to the avocados.
3. Mix well, adding the oil and salt to taste. To prevent it from turning brown, leave one or two avocado seeds in the mixture.

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# AVOCADOMANIA

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